

Chocolate Nut Bars

½ c. brown sugar
½ c. margarine
1 egg
1 ½ c. flour
½ tsp. baking powder
½ tsp. vanilla
1 package (12 oz.) chocolate chips, milk chocolate or semi-sweet
1 c. chopped nuts

1. Preheat the oven to 350 degrees.
2. Put the margarine in a mixing bowl. Then put it in the microwave for 20 seconds. Then add brown sugar and the egg. Mix on low speed with the electric mixer.
3. Add flour, baking powder and vanilla. Mix again.
4. Press this dough into a 9x13 pan.
5. Bake for 10 minutes.
6. Remove from the oven and immediately sprinkle with chocolate chips.
7. Return to the oven for one minute. As soon as the chocolate chips melt, spread the chocolate chips evenly over the crust.
8. Sprinkle with nuts.
9. Cool, cut and enjoy!

Makes about 4 dozen bars.

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Use the recipe to answer the following questions.



True or False Circle the correct answer.

True False 1. Preheating the oven is an important step.

True False 2. This recipe seems to be very quick to make.

True False 3. You should cut the bars before they cool.

True False 4. This recipe would fit in an 8x8 pan.

True False 5. You have to put these bars into the oven two times.

True False 6. It is a good idea to wear a pony tail in your hair if it is long.

True False 7. Microwave the margarine for 20 minutes.

True False 8. The chocolate chips have to melt before you spread them.

Spelling Circle the word or words in each row that are spelled wrong.

- | | | | |
|--------------|-----------|-----------|-----------|
| 1. floar | flour | floer | floar |
| 2. chocolate | choclata | chocolate | chocolate |
| 3. margrine | margirine | margarine | marjarine |
| 4. micrawave | microwave | microwave | micriwave |

Unscramble these words

1. kingba redpow _____

2. inallva _____

3. cleetric rimex _____

4. robwn rugsa _____

